

Jordan®

OUR HISTORY



- 1972 Tom and Sally Jordan establish Jordan Vineyard and purchase 275 acres in Alexander Valley. John, Tom and Sally's son, is born the same day the deed is signed on the land that is now Jordan's valley floor vineyards (May 25). The Jordans plant first Cabernet Sauvignon and Merlot vines.
- 1974 The Jordans decide to start a winery and acquire 1,300 acres in Alexander Valley, today home to the Jordan Estate. Architect Bob Arrigoni is hired and construction of the 58,000-square-foot winemaking, warehouse, administration, culinary and hospitality facility begins.
- 1976 André Tchelistcheff is hired as consulting winemaker. Rob Davis is hired as winemaker. Winery is completed one week before harvest begins. First Cabernet Sauvignon and Merlot grapes are harvested to create the inaugural vintage of Jordan Cabernet Sauvignon, Alexander Valley. Henri Charvet of Aix-en-Provence, France, is hired as executive chef. Artist Ralph Colonna commissioned to design the Jordan wine label.
- 1977 Jordan plants its first Chardonnay vines in Alexander Valley. The Jordans finish interior design of culinary and hospitality facilities on the estate.
- 1978 Construction begins on the family residence at Jordan Estate, also designed by Bob Arrigoni. First vintage of Jordan Cabernet Sauvignon labeled "Estate Bottled." Continues through 1993 vintage.
- 1979 First Chardonnay grapes are harvested to create the inaugural vintage of Jordan Chardonnay.
- 1980 The inaugural 1976 Jordan Cabernet Sauvignon is released.
- 1981 The inaugural 1979 Jordan Chardonnay is released.
- 1983 Jordan receives "Best Cabernet in America" award and a platinum medal from the Beverage Tasting Institute in Hyde Park, New York, for its 1979 Cabernet Sauvignon.
- 1984 Canada becomes Jordan's first international market.
- 1986 The Jordans bring the first French Coquard sparkling wine press to the United States to begin a sparkling wine experiment, J. The Jordan's oldest daughter Judy soon expresses interest in running the family's sparkling wine business. Jordan wines are served at the White House President's and Vice President's Inaugural Anniversary Dinner Dance (also served in 1988).
- 1987 Jordan wines are served at the White House for guest Mikhail Gorbachev, President of the Soviet Union. Cabernet Franc introduced to the Jordan Cabernet Sauvignon blend.
- 1990 Jordan Cabernet Sauvignon earns no. 1 ranking in *Wine & Spirits* annual Restaurant Poll (also ranked no. 1 in 1991, 1992, 1993, 1994, 2001, 2002, 2003, 2004, 2008 and 2011). J sparkling production moves from Jordan to its own facility in Russian River Valley. Jordan sources its first Russian River Valley Chardonnay grapes from Judy Jordan's J vineyards.
- 1993 Jordan wines are served at the Academy Awards Governors Ball (also served in 1994, 1995 and 1996).
- 1994 Jordan loses estate-grown status due to replanting after vines succumb to Phylloxera.
- 1995 First Tuscan varietal olive trees are planted on the estate (Frantoio, Leccino and Pendolino).

Jordan[®]

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- 1996 First hillside vines planted on the Jordan Estate (Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot).
Jordan Cabernet Sauvignon transitions to Sonoma County appellation due to vineyard replanting.
Judy Jordan takes full ownership of J Vineyards & Winery.
- 1997 The Jordan Estate vegetable garden is planted.
- 1998 Inaugural Jordan Estate Extra Virgin Olive Oil is harvested.
- 1999 Jordan harvests first grapes from its estate hillsides.
Jordan achieves Sonoma Green Business Program certification.
- 2000 Additional Cabernet Franc and Petit Verdot vines planted on the estate hillsides.
Chardonnay transitions to Russian River Valley appellation.
Jordan achieves Bay Area Green Business Program certification.
- 2002 Jordan Cabernet Sauvignon regains its Alexander Valley appellation status.
Petit Verdot introduced to Cabernet Sauvignon blend.
Jordan removes all chlorine agents from facility.
Potable water system is revamped using ultraviolet technology.
- 2003 Todd Knoll joins the winery as chef de cuisine to Executive Chef Udo Nechutnys.
- 2004 First Spanish Arbequina trees planted on the estate.
- 2005 Tom Jordan appoints son John chief executive officer.
John Jordan hires internal sales management team.
Jordan Chardonnay begins transition toward less malolactic fermentation to retain its bright acidity and minerality.
Cabernet Franc vines are replaced with Petit Verdot (replanting continues into 2006).
Focus on site versus husbandry begins when Jordan's finest estate hillside fruit is combined with Cabernet Sauvignon grapes grown by Alexander Valley's top growers.
- 2006 Winemaker Rob Davis harvests his 30th vintage at Jordan.
Jordan transforms its tour and tasting visitor experience.
- 2007 Jordan begins energy efficiency initiatives, including new refrigeration, LED lighting retrofits, new piping system, new winery roll-up doors and new heat-reflective "cool roof" for the entire facility.
Extensive waste water recycling program begins.
Todd Knoll promoted to executive chef.
- 2008 Brent Young joins as viticulturist; Dana Grande is appointed vineyard manager.
Jordan joins Wine Industry Efficiency Solutions (WIES) program to audit energy usage and to monitor and implement additional energy-efficiency programs.
Jordan Estate Rewards program is launched.
- 2009 Extensive soil mapping study of Jordan Estate begins to further elevate quality of Jordan Cabernet Sauvignon through precision farming.
Jordan achieves carbon-neutral energy usage through PG&E's ClimateSmart™ program.
- 2010 Certification process for new Certified California Sustainable Winegrowing program begins.
Fish Friendly Farming certification process begins.
Jordan decreases carbon footprint by 24 percent since 2006, continuing to elevate its initiatives to reduce, reuse and recycle.

Jordan®

JOHN JORDAN
Chief Executive Officer



Born in Colorado in May 1972—the same day his parents, Tom and Sally Jordan, signed the deed on the land that is now Jordan’s valley floor vineyards—John Jordan has served as Chief Executive Officer of the winery since October 2005.

The Jordan family permanently moved from Colorado to California in 1979 to live on the winery estate. John attended grade school in Healdsburg and spent many nights and weekends fishing at the winery’s lake. An interest in airplanes arrived during preparatory school, and John earned his Private Pilot Certificate in Sonoma County at age 17. Before leaving home for college, John attained his Commercial Pilot Certificate with Instrument and Multi-Engine Ratings, and type ratings in Gulfstream and Citation aircraft.

Following in his father’s footsteps, John studied economics in college, then attended law school. He is a 1995 graduate of Occidental College in Los Angeles and a 2002 graduate of Empire College School of Law in Santa Rosa, Calif. During college, he continued to feed his passion for flying and received his Airline Transport Pilot License at age 23 (minimum age requirement). While studying law, John also attended graduate school and received a Master of Business Administration degree from the University of San Francisco in 2002. A family tradition of naval military service also led John to join the U.S. Navy Reserve in his 20s, where he rose to the rank of Commander.

After passing the California Bar Examination in December 2002, John joined the Santa Rosa-based law firm where he’d worked as a clerk in college, then opened his own private firm in Sonoma County in 2004. In 2005, John stepped away from his thriving law practice to oversee day-to-day operations of the family winery. John moved back to the property in 2006, then built a home overlooking the lake where he grew up fishing.

With a commitment to preserving the foundation on which his parents successfully built the Jordan brand—elegant, balanced wines and exceptional hospitality—John has utilized his business acumen and philosophy to reenergize the winery. He has built upon Jordan’s brand equity by fostering a culture of excellence where passionate, knowledgeable people are encouraged to perfect their respective crafts every day. From energy-efficient roofs, new refrigeration units and water recycling to fruit sourcing, extended bottle aging, soil-mapping studies, integrated sales management and the overall hospitality experience, John has elevated the winery’s relentless commitment to quality in every aspect of the business.

In 2010, John co-founded a technology company that specializes in digital wine list solutions for restaurants. When not running the winery or traveling the country to champion Jordan wines, John enjoys flying his Piper Cub and fishing for bass on Jordan lake. He also serves as a professor at the Empire College School of Law, and speaks German and Russian. He shares his hillside home with Labradors he adopted from a local shelter.

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ROB DAVIS
Winemaker



Rob Davis holds the rare distinction in California of serving as winemaker at a singular winery for 35 years. He arrived in the Alexander Valley in 1976 to oversee production of Jordan's inaugural vintage: a Cabernet Sauvignon made in the Bordeaux style. By 1979, Davis introduced a Chardonnay with the hope of someday discovering in Sonoma County a distinct minerality similar to the great white wines of Burgundy. His tremendous technical background, empirical wisdom, desire for discovery, and meticulous quality standards remain a guiding force in the vineyards and cellars at Jordan.

Immediately after receiving a bachelor's degree in fermentation science from the University of California-Davis, Davis accepted the winemaker position at Jordan, excited about the opportunity to apprentice under a man considered America's most influential post-Prohibition winemaker, André Tchelistcheff, who had been hired by the Jordan family as consulting enologist. "I went to two schools to learn about winemaking," Davis says. "The school at Davis and the school of André Tchelistcheff."

From 1980 until Tchelistcheff's retirement in 1992, the two winemakers took trips to countless chateaux, domaines and caves in France that influenced all aspects of winemaking at Jordan. The two became close friends and found that they shared a common philosophy of balanced winemaking, and an appreciation for the relationship between food and wine in everyday life in Europe.

When second-generation vintner John Jordan took the reins in 2005, Davis was thrilled to accept Jordan's challenge to elevate quality even higher. Fruit sourcing became Davis's first objective, identifying top growers whose exceptional fruit could complement the best blocks of Bordeaux varieties planted on the Jordan Estate. Davis and the winemaking team also extended bottle age of Jordan Cabernet Sauvignon to two full years beginning with the 2006 vintage, launched an extensive soil mapping study, and decreased the malolactic fermentation on Jordan Chardonnay to retain even more minerality and acidity. His inner scientist keeps experiments constantly in progress in the vineyards, laboratory and cellars.

Davis's commitment to the timeless qualities of balance, elegance and finesse has never wavered. While many winemakers have followed the trend of making overripe, heavily oaked, high-alcohol wines to wow critics in blind tastings, Davis continues to pick his Cabernet Sauvignon grapes at optimal sugar levels that preserve acid and keep alcohols near 13.7 percent. His philosophy of aging in a combination of new and used barrels helps create a wine that is complex but not over extracted. Thanks to Davis's tenure, the consistent characters delivered in every vintage of Cabernet Sauvignon and Chardonnay—beautiful fruit, silky tannins and a lingering memory—have made Jordan an icon and one of the most popular wines on restaurant wine lists for two decades.

Born and raised in Sacramento, Davis remains active in cooperative research at UC-Davis, the American Society of Enology and Viticulture and the Sonoma County Technical Tasting Group. He is an avid swimmer, cyclist and runner, competing in several triathlons each year. Similar to his mentor, André, he continues to travel throughout the world in an effort to learn more about the miracle of wine.

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RONALD DU PREEZ
Assistant Winemaker



Upon graduation from University of Stellenbosch in South Africa in 2000, Ronald Du Preez moved to California in August to complete a three-month harvest internship at Jordan. He quickly became an integral part of the winemaking team and accepted a full-time position. Promoted to assistant winemaker in 2003, he now works alongside Winemaker Rob Davis and Assistant Winemaker Maggie Kruse to guide Jordan wines from vine to bottle.

A native of South Africa, Du Preez was born into a family of engineers in 1977. His father served as a soil scientist at Elsenburg College of Agriculture in Stellenbosch, while his mother was a town planner. Wine was always an integral part of the Du Preez family's dining experiences, which shaped his decision to study the science and artistry of winemaking.

During Du Preez's senior year of high school, his fate was sealed over an intimate dinner at a winemaker's house, where he met Winemaker Etienne LeRiche, whom he credits as shaping his decision to enter the Viticulture and Enology program at University of Stellenbosch.

When Du Preez left South Africa at age 23, he planned to gain valuable experience under respected Jordan Winemaker Rob Davis and then return home to earn a master's in enology. "Working alongside Rob has been like getting a real-world master's degree. His open mindedness in his approach to winemaking, constant creativity and endless energy continue to inspire me."

As assistant winemaker, Du Preez's responsibilities span from the vineyards to the cellar. He oversees our estate viticulture team, working closely with Viticulturist Brent Young and Vineyard Manager Dana Grande so our precision farming techniques and sustainable practices consistently yield high-quality, concentrated grapes. Du Preez reviews the ongoing estate soil-mapping study findings with Young to determine necessary changes in farming practices. Spending most days in the vineyard, Du Preez helps Young formulate new viticulture techniques to further improve quality. He also assists Grande on budgetary and organizational aspects of estate vineyard management.

Working with Davis and Kruse, Du Preez provides sensory assessment of wines in tank and barrel throughout evolution, assists with blending decisions and evaluates the performance of our entire cooperage program.

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MAGGIE KRUSE
Assistant Winemaker



Maggie Kruse joined Jordan Vineyard & Winery as enologist in 2006. She was promoted to assistant winemaker in 2009 and works closely with Winemaker Rob Davis to guide Jordan wines from grape to bottle.

Born in Milwaukee in 1983, Kruse grew up in a home where wine was always on the table. Before she was born, her father served as a U.S. Navy officer in the San Francisco area and fell in love with the climate and culture of the region. Frequent family vacations to Napa and Sonoma wine country peaked Kruse's interest in a winemaking career. Fascinated by science at an early age, she also attributes her father's work at Miller Brewing Company to influencing her curiosity for the science of fermentation.

Kruse moved to Napa Valley at age 17 immediately after high school graduation, driven by her fledgling passion. She studied at Napa Valley College while waiting for acceptance into University of California, Davis. Internships were tackled between quarter semesters at UC-Davis, and her first harvest at Clos LaChance reaffirmed her belief that she was destined to make wine. At UC-Davis, Kruse also worked in the laboratory of respected sensory scientist Dr. Hildegard Heymann—an invaluable opportunity that developed her sensory analysis skills.

After graduating from UC-Davis in 2005 with a bachelor's degree in viticulture and enology, Kruse worked for John Jordan's sister Judy at J Vineyards & Winery, before transitioning to the laboratory at Jordan.

As assistant winemaker at Jordan, Kruse oversees all aspects of quality control in the laboratory and cellars, such as fermentation monitoring, tank and lot organizing, bottling, labeling and cork selection. With Davis and Du Preez constantly visiting the vineyards, Kruse helps to guide every wine lot through the fermentation process with daily testing at the winery. Her dedication to quality has taken her to Portugal twice to learn hands-on about cork making and to the forests of Bordeaux to study barrel crafting.

"I am constantly amazed how Rob can remember each and every harvest in vivid detail," Kruse says of her mentor. "He has an answer for everything, and it's so exciting to learn from someone everyday with his extensive knowledge and experience." Kruse's favorite part of her job is tasting wines, watching each lot develop over the course of its life from vine to bottle.

She resides in Windsor, Calif., with her husband. When a rare slow time occurs for the winemaking team, she enjoys traveling and playing golf.

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THE VINEYARDS



ALEXANDER VALLEY

Located at the northern end of Sonoma County, Alexander Valley is 22 miles long and varies in width from two to seven miles. Quality Cabernet Sauvignon grapes thrive from the valley floor to the rolling hillsides and mountain ridges, thanks to the valley's inland locale and its diverse array of soils rich in calcium, clay, sand and gravel.

Our grapes hail from a collection of the finest vineyards in the region—roughly 10 vineyard blocks that Winemaker Rob Davis has discovered on both our estate hillsides and coveted benchlands farmed by our neighbors for generations. With John Jordan's support, Davis works with our vineyard team and growers to make every investment necessary to achieve a wine of greatness every vintage—exemplary vineyard-designate wines blended into one single bottle.

Jordan Estate has 200 acres of Bordeaux varieties under vine, divided into 60 individual blocks. Primarily planted in 1996, there are 128 acres of Cabernet Sauvignon, 39 acres of Merlot, and 27 acres of Petit Verdot, the latter of which was expanded in 2005 and 2011. Six acres of Malbec were also planted in 2011. Using results from an extensive estate soil mapping study, our vineyards are now micro-farmed according to soil type, texture and water-holding capacity: irrigation, cover crops, thinning and other farming practices change within a single acre and even a single row. With vine-by-vine farming, our vineyard team can achieve concentrated fruit flavors from a multicolored quilt of grapevines. The diversity of pristine grapes guided from vine to bottle by our winemaker gives our wines a silky complexity found only in the great first growths of the world.

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THE VINEYARDS



RUSSIAN RIVER VALLEY

Located in the middle reaches of Sonoma County, Russian River Valley encompasses 150 square miles of bucolic pastures, orchards, vineyards and townships. The region's climate is sculpted by seasonal fog that ebbs and flows from the Pacific Ocean near its western boundary. These weather patterns are ideal for cool-climate varieties, particularly Chardonnay, affording grapes uncommon depth and richness while still maintaining bright, natural acidity.

Our Russian River Valley vineyards are situated just 15 miles southwest of Jordan Estate yet enjoy temperatures up to 20 degrees lower than neighboring Alexander Valley. Winemaker Rob Davis transitioned from Alexander Valley Chardonnay grapes exclusively to Russian River Valley in 2000, seeking to capture the stone fruit flavors, vibrant acidity and minerality associated with the region's Chardonnays—characteristics found in his benchmark wine: grand cru White Burgundy. Davis has selected five vineyard sites on the east side of the Russian River known for their well-drained soils comprised of clay, sand and gravel, which contribute to our Chardonnay's elegance, minerality and long finish. Davis utilizes his long-term relationships and historical experience with each river benchland vineyard to ensure grapes are grown to our standards and new vines planted to our specifications. Vines range in age from three to 35 years with a variety of Dijon and UC-Davis clones.

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S U S T A I N A B I L I T Y



As stewards of an estate with three-quarters of its acreage dedicated to natural habitat, we take into account the impact every viticultural and winemaking decision has on the native ecosystems under our care.

VINEYARDS

In the vineyards, our team works year-round to preserve the sustainability of our land. Every year after harvest, a diverse array of cover crops are planted, each matched to a specific soil type to improve soil health and promote insectary growth. We make our own compost from pomace and other winemaking by-products, and return vine and tree prunings to the ground each winter to add another layer of natural compost. Organic fungicides are utilized to combat ailments when necessary. Introducing beneficial insects in the summer, if needed, assists the myriad bird species that live along the two lakes near our vineyard blocks. We've erected boxes for raptors that prey on harmful vineyard pests and select vineyard supplies based on recyclability. During the warmest days of summer, grapevines are irrigated with recycled water reclaimed from the winery cellar. Our hillside irrigation systems were rebuilt beginning in 2009 to decrease water and electricity use while strategically targeting specific vines with water only when needed. Electronic devices monitor vineyard blocks from iPhones and computers, increasing reaction time to farming needs while minimizing the number of times vehicles enter the vineyard ecosystem. Certification process steps are underway for the new Certified California Sustainable Winegrowing program and Fish Friendly Farming.

WINERY

At the winery, decreasing our impact on the environment has remained a guiding focus for decades. Boston ivy has covered our chateau's exterior walls since the late 1970s, absorbing heat and aiding cooling systems. In 1999, Jordan was among the first wineries certified in the Sonoma Green Business Program, which was founded in 1997. Certification in the Bay Area Green Business Program was achieved in 2000. Steps taken in the last decade to reduce our use of energy and natural resources span all departments. We removed all chlorine agents from the facility and revamped the potable water system using ultraviolet technology. Installing new energy-efficient "cool roofs," refrigeration units, warehouse doors, pre-insulated COOL-FIT[®] piping systems and LED lighting helped us achieve our initial energy-reduction goals. Our cellar team utilizes heat transfer tanks for capturing and reusing heat. Generators capture nitrogen from ambient air to use as an inert gas in bottling wine. Extensive waste water reclamation systems recycle our water for landscape and vineyard irrigation. Recycling of various products, such as lees, cardboard, glass, plastic and aluminum, is a standard procedure. Cardboard carrying boxes have been replaced with reusable totes made from recycled materials, and Styrofoam wine shippers have also been replaced with recycled cardboard shippers. PG&E's ClimateSmart[™] program certified our energy usage carbon neutral in 2009, and Jordan has decreased its carbon footprint by 24 percent since 2006. Converting to solar power is our latest project, which is currently in the research phase due to new advancements in technology.

We understand that what is best for the earth is ultimately best for our wines. We strive to honor in the bottle what nature so beautifully displays through the soil, the climate and the vine. With sustainable practices at the heart of our business, we hope to carry on this expression of responsibility to the environment so that the enjoyment of our wines continues for generations to come.

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RESTAURANT POLL RANKING



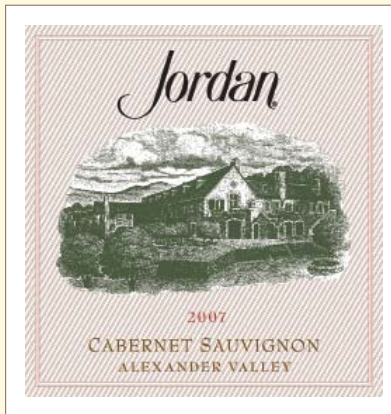
MORE THAN TWENTY YEARS AT THE TOP

Since the restaurant poll's inception in 1990, Jordan Cabernet Sauvignon and the Jordan brand have received consistently high ranking, reaffirming our place on the tables of America's finest restaurants.



YEAR	TOP 50 BRANDS	CABERNET SAUVIGNON	CHARDONNAY
2011	4	1	5
2010	10	6	5
2009	3	2	7
2008	3	1	15
2007	1	2	5
2006	5	2	11
2005	5	2	10
2004	4	1	7
2003	4	1	10
2002	2	1	11
2001	3	1	14
2000	6	2	26
1999	5	2	14
1998	5	2	9
1997	4	2	14
1996	4	2	12
1995	5	2	-
1994	4	1	18
1993	4	1	12
1992	3	1	7
1991	3	1	8
1990	3	1	9

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2007

CABERNET SAUVIGNON ALEXANDER VALLEY

THE VINTAGE

2007 provided growing conditions that made the flavors in our fruit flourish. Spring started off with warm weather, and the June bloom revealed a smaller crop than 2006, creating the potential for intense flavors. Fruit set was uniform, which offered great hope for an amazing vintage. Ideal weather with moderate temperatures and plenty of sunshine prevailed throughout the summer, with a short heat spike in early September and a few brief rains. The beautiful, temperate conditions allowed us to pick pristine grapes over a six-week period, ensuring optimal maturity with dark fruit flavors, mature, round tannins and bright acids.

THE VINEYARDS

Our Cabernet Sauvignon grapes primarily hail from six family growers who own prime benchland sites at the foot of the mountains east of Geyserville. Their mature vines are planted on well-drained, calcium-rich soils comprised of clay, sand and gravel—ideal soils for developing concentrated fruit character at lower sugars. Merlot and Petit Verdot planted on Jordan Estate hillsides complete the blend.

THE WINEMAKING

Each lot of grapes has an individual personality and varies in maturation rate. From September 1 to October 14, they were harvested (average Brix, 24.5) and fermented separately, spending two to three weeks with extended maceration depending on the particular character of the site. Cooperage and barrel toast levels were then selected based on the vintage flavor profile. After primary fermentation was complete on all the individual vineyard blocks, every lot was evaluated, and only the top blocks were selected for blending into our historic oak casks, where malolactic fermentation occurred with our native bacteria (isolated from a first-growth chateau in the 1970s). The wines were then aged 12 months in 70% French oak and 30% American oak barrels (39% new), allowing the flavors to marry and full tannin integration to take place. The lots were then re-assembled to create the final master blend before aging two years in bottle.

WINEMAKER'S COMMENTS

A seamless wine, our 2007 vintage exudes beautiful, dense, blackberry aromas that echo through the mid-palate. The mouthfeel is silky-smooth with soft, round tannins accented by a vanilla quality from the French oak. The silky, soft finish is reminiscent in style of a Bordeaux Saint-Julien. Enjoyable now or worthy of cellaring through at least 2020. Decant for one hour before serving to further accentuate the aromas and flavors.

TECHNICAL INFORMATION

Blend: 75% Cabernet Sauvignon, 20% Merlot, 4% Petit Verdot, less than 1% Malbec

Alcohol: 13.8% T.A.: 0.66 g/100mL pH: 3.52 R.S.: 0.10%

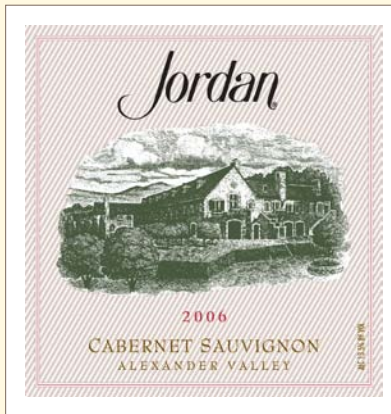
Bottling dates: July 6–August 7, 2009 *

* *Egg-white fined and filtered before bottling*

RELEASE DATE

May 1, 2011

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2006
CABERNET SAUVIGNON
ALEXANDER VALLEY

Our 2006 Cabernet Sauvignon reflects not only the qualities of an exceptional vintage, but also an elevated essence of Cabernet fruit due to strategic vineyard sourcing and extended bottle aging. After almost 35 years as winemaker here, I'm thrilled to present a wine that is a statement of not just where we've come from but also where we are going.

– Rob Davis, winemaker

THE VINTAGE

A growing season without extremes, 2006 provided the opportunity for a classic vintage. Moderate spring weather remained consistent throughout budbreak in March and bloom in April, resulting in uniformity of berries within the cluster. Harvest occurred September 19–October 24, with a pause due to rain October 4–10. Beautiful, warm fall conditions prevailed for the remaining weeks in October, allowing ample time to pick the remaining fruit at optimal maturity.

THE WINEMAKING

The vineyard blocks of Cabernet Sauvignon, Merlot, Petit Verdot and Malbec represent individual personalities, each varying in maturation rates. They were harvested and fermented separately, spending 12–21 days in tank depending on the particular character of the site. Malolactic fermentation occurred before the lots were re-tasted to determine which exuded the sensory characteristics to merit inclusion in our barrel blend lots. Only the best lots were assembled for the final blend of Cabernet Sauvignon, aged for 12 months in two-thirds French oak and one-third American oak barrels, of which 33% were new, before two years of bottle age.

WINEMAKER'S COMMENTS

Concentrated, lovely aromas of blackberry, blueberry and cassis. The mouthfeel is luscious and full with continued flavors of blackberry, cassis, black cherry with a suggestion of vanilla, coconut and cedar. The soft, round tannins and understated acidity of this wine complement the bright fruit characters to create a balanced Cabernet Sauvignon approachable now or worthy of cellaring for at least 10–15 years.

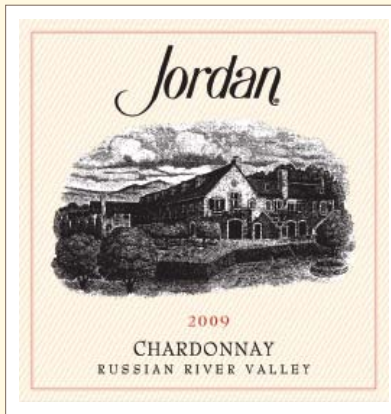
TECHNICAL INFORMATION

Blend: 75% Cabernet Sauvignon, 19.5% Merlot, 4.5% Petit Verdot and 1% Malbec
Alcohol: 13.5% T.A.: 0.64 g/100mL pH: 3.47 R.S.: 0.03%
Bottling dates: June 17–July 23, 2008

RELEASE DATE

May 1, 2010

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2009
CHARDONNAY
RUSSIAN RIVER VALLEY

THE VINTAGE

2009 is a vintage where early-ripening grape varieties excelled. The unseasonably warm spring was balanced by an unseasonably cool growing season. Timing of vine pruning was critical to ensure flavor maturity before the fall weather arrived. Such is the nature and fragility of making great Chardonnay. To preserve acids and lower sugars, night harvesting commenced in mid-September, before punctuated by a half-inch of rain. We quickly harvested the remaining fruit at an average Brix of 23.5 before the moisture could affect the clusters. In 2009, the potential for vintage greatness was defined by exactly one day. Every Chardonnay cluster was handpicked by October 1, and the entire Jordan harvest was complete by October 12—the day before the big rains began.

THE VINEYARDS

These five sites on the east side of the Russian River possess well-drained soils of clay, sand and gravel, which contribute to the minerality and memory of our Chardonnay. Winemaker Rob Davis utilizes his long-term grower relationships and historical experience with each river benchland vineyard to ensure grapes are grown to our standards and new vines planted to our specifications. Vines range in age from three to 35 years with a variety of clones (#4, #8, #17, #76 and #95).

THE WINEMAKING

After a gentle pressing with the aid of stems, the wine was inoculated in stainless-steel tanks before a slow, cold fermentation occurred in French oak barrels (one quarter in stainless steel). After three months of sur-lie aging and batonnage to elevate the mouthfeel, the wine naturally underwent only 36% malolactic fermentation to retain its bright acidity. With a portion resting in stainless steel, the remaining 72% of the wine was aged in 100% French oak (56% new) for 5.5 months before bottling.

WINEMAKER'S COMMENTS

Aromas of freshly cut green apples and honeysuckle with a hint of kiwi and lemon zest. Bright, fresh, apple flavors expand on the palate, framed by lively acidity and a touch of oak. Crispness and minerality linger in the long, graceful finish. This is a wine defined by elegance and finesse.

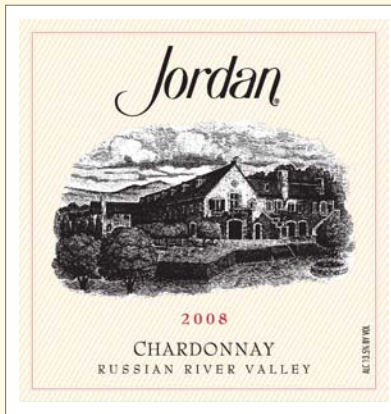
TECHNICAL INFORMATION

Varietal: 100% Chardonnay
Alcohol: 13.8% T.A.: 0.70g/100mL pH: 3.35 R.S.: 0.05%
Bottling dates: July 19–August 5, 2010

RELEASE DATE

May 1, 2011

JORDAN VINEYARD & WINERY
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2008
CHARDONNAY
RUSSIAN RIVER VALLEY

The 2008 Jordan Chardonnay combines an exceptional vintage with the culmination of two decades of research and empirical experience, rewarding us with what we believe is our finest effort to date.

– Rob Davis, winemaker

THE VINTAGE

A phenomenal Russian River Chardonnay growing season, 2008 was marked by moderate temperatures without the threat of spring frosts, prolonged summer heat spikes or even a sprinkle of rain surrounding harvest. A smaller than usual crop, the clusters of small berries exhibited an incredible concentration of Chardonnay flavor. The pristine fruit was handpicked in the darkest hours of night and immediately pressed upon delivery while still cold, maintaining the fresh varietal character. In just over three weeks, from August 29 to September 25, the optimal sugar level was achieved at 23.6 Brix. The 2008 may be remembered as the greatest vintage of the decade for Jordan Chardonnay.

THE WINEMAKING

After a gentle pressing with the aid of stems, the wine was inoculated in stainless steel tanks before a slow, cold fermentation occurred in French oak barrels primarily, with one quarter fermenting in stainless steel. After two months of *sur-lie* aging and *batonnage* to elevate the mouthfeel of the mid-palate, the wine underwent only 28% malolactic fermentation to retain its bright acidity. The wine was aged in 100% French oak (55% new, 11 cooperages) for 4.5 months before bottling.

WINEMAKER'S COMMENTS

The 2008 Jordan Chardonnay is marked by understated elegance. Bright, straw-green colored hue. The clean freshness of the nose opens up with vivid fruit aromas of green apples, pears, peaches, and a touch of quince and kiwi. The palate echoes the bright fruit bouquet braced by crisp acidity and a lingering minerality. The finish brings the fruit, balance and finesse of this wine full circle.

TECHNICAL INFORMATION

Varietal: 100% Chardonnay
Alcohol: 13.5% T.A.: 0.67g/100mL pH: 3.38 R.S.: 0.04%
Bottling dates: June 4–July 1, 2009

RELEASE DATE

May 1, 2010

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